



PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

FIANO DI AVELLINO DOCG

WINE DESCRIPTION

Fiano di Avellino takes its name from the variety that the Latins called Vitis Apiana, referring to the sweetness of the grapes that was irresistible to bees (“api”). The varietal’s sugar content is so high that a virtually sweet sparkling wine is made in the area that has many local admirers. Years of experiment have enabled winemakers to produce a dry Fiano, a wine of great elegance and refinement with an intense aroma and a harmonious flavor. “EX CINERE RESURGO” is a latin quote related to the legend of the Phoenix that means “I returned from the ashes”. The quote is part of the emblem of some villages near Naples, such as Torre del Greco and Castellamare di Stabia. The quote recalls the passage from the historical Mastroberardino family estate to the new Terredora di Paolo winery.

TASTING NOTES

Light straw gold color. Notes of mature fruit and flowers with hints of pear, apricot, citrus, toasted hazelnuts, acacia, hawthorn, and honey. The taste is dry, crisp, with a pleasant dense and lingering finish.

FOOD PAIRING

Ideal as an aperitif with oysters, seafood salads, shellfish, and fish dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Montefalcione and Lapio
Exposure:	South-southeast
Soil composition:	Calcareous clay
Training method:	Bilateral Guyot
Elevation:	1,800 feet
Vines/Acre:	> 3,000/Ha
Age:	15- 20 years
Harvest time:	First 10 days of October
Production:	160,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Fiano
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold, on the skins for less than 24 hours
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months sur lie
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	2 g/L
Acidity:	6 g/L
Dry extract:	22 g/L

